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## SHARE. EAT. BE GREEK.

Cuzina [gr. kouζίνα] is the Greek word for kitchen. Our name reflects our concept. Inspired by the traditional and contemporary Greek kitchen, we create modern Greek little plates (or mezze) using only high quality, fresh ingredients. Our food embraces the Greek approach to social style dining; food to be shared amongst family and friends in a casual yet lively atmosphere.

Straight from our Cuzina and to your table, It's all about the experience!

Please note that all of our little plates come out of the kitchen as and when they are ready. We advise you order as a group rather than individually.

## DIPS & NIBBLES (OREKTIKA)

(all our dips are homemade and served with warm chargrilled pitta bread)

**PANTZAROSALATA (V)(GF)** 3.60

Beetroot, yogurt, mint, garlic and olive oil

**HOUMOUS (V)(GF)** 3.50

Chickpeas, cumin, garlic and fresh lemon juice

**TZATZIKI (V)(GF)** 3.50

Greek Yogurt, mint, fresh cucumber, garlic

**TIROKAFTERI (V)(GF)** 3.75

Crushed greek cheese, red pepper and chilli peppers blended together to make this deliciously moreish dip

**MIXED DIPS PLATTER (V)(GF)** 11.95

All four dips perfect for sharing, served with warm chargrilled pitta bread

**MARINATED OLIVES (V)(GF)** 2.95

Greek olives with mixed herbs and spices



# CUZINA

BAR & EATERY

25 Radcliffe Road, West Bridgford NG2 5FF

## SALADS

**CUZINA GREEK SALAD (V)** 5.95

Feta, tomatoes, cucumber, onions, peppers and olives served inside our very own artisan bread

**CLASSIC GREEK SALAD (V)(GF)** 5.50

Lettuce leaves, Feta, tomatoes, cucumber, onions, peppers and olives

**DAKOS SALAD (V)** 5.00

Greek style bruschetta, cherry tomatoes, marinated olives, feta, fresh basil and olive oil

**FIG & MOZZARELLA SALAD (V)(GF)** 5.80

Green mixed leaves, dried figs, mozzarella, cherry tomatoes, pine nuts and caramelized balsamic vinegar

## OUR LITTLE PLATES

### CHEESE

**KATAIFI NEST (V)** 6.20

Kataifi pastry stuffed with graviera cheese, manouri cheese, sun-dried tomatoes and drizzled with a thyme and honey nuts sauce

**HALLOUMI (V)(GF)** 4.95

Grilled halloumi with basil and vinaigrette

**BACON HALLOUMI (GF)** 5.80

Halloumi wrapped in bacon served with mango chutney

**SPANAKOPITA SPRING ROLLS (V)** 5.95

Spinach, spring onions, feta and herbs, handmade in to spring rolls with filo pastry

### LACHANIKA

**GIGANTES (V)(GF)** 4.95

Giant beans cooked in a rich tomato and dill sauce

**GEMISTA (V)(GF)** 5.90

One of the oldest Greek recipes, roasted veg stuffed with rice, sultanas, fresh mint and pine nuts

**FAVA (V)(GF)** 4.95

Yellow fava beans, crispy capers and caramelised onion

### FISH

**CALAMARI** 5.80

Lightly battered and served with lemon and tarragon mayo

**PRAWNS SAGANAKI (GF)** 6.95

Fresh cooked king prawns in sweet tomato and feta cheese sauce

**SEA BASS (GF)** 7.25

Pan fried sea bass with grape salsa

**OCTOPUS WITH FAVA (GF)** 8.65

Grilled Octopus with fava yellow split pea puree. A true Greek delicacy

**BANANA SALMON (GF)** 7.95

Grilled Salmon with crispy avocado wrapped in banana leaf with fresh lime, basil and caper dressing

### MEAT

**LOUKANIKA (GF)** 5.20

Grilled smoked sausages with chorizo and whole grain honey mustard

**SESAME SWEET CHILLI CHICKEN** 5.50

Chicken strips in a sweet chili sauce with sesame seeds and mixed herbs

**LAMB KLEFTIKO (GF)** 8.50

Slow cooked braised lamb in wine, onions and fresh garlic

**STEAK SLICED (GF)** 9.50

Marinated chargrilled sirloin steak, served sliced and cooked to your liking

**PORK STIFADO (GF)** 6.95

Slow cooked pork in a herbicious tomato and shallot sauce

**SOUTZOUKAKIA (GF)** 5.95

Pork and Lamb meatballs in a tomato and parsley salsa

## GYROS & WRAPS

Available Tuesday-Thursday all day and Friday, Saturday Sunday before 5pm.

**CHICKEN GYROS** 5.95

Chicken gyros with onions, tomatoes, chips and tzatziki

**VEGETARIAN WRAP (V)** 5.95

Halloumi, tomatoes, onions, chips and tzatziki

**CHICKEN SOUVLAKI (GF)** 5.50

Grilled marinated chicken skewers

## SIDES

**CHIPS (V)(GF)** 2.75

**HOMEMADE RUSTIC CHIPS (V)**

with oregano 3.50

with melted feta and tomato 4.50

**SWEET POTATO WEDGES (V)(GF)** 3.95

**PITTA BREAD (V)** 1.50

## DESSERTS

**LOUKOUMADES (V)** 5.50

Greek 'puffed' donuts served with a choice of

- Nutella sauce and vanilla ice cream
- Honey, nuts, cinnamon and vanilla ice cream

**KORMOS** 5.50

Chocolate and biscuit cake served with ice cream

**EKMEK KATAIFI** 5.50

Shredded filo pastry with creme patisserie and pistachio and Chantilly cream

**GREEK YOGURT DESSERT (V)** 4.50

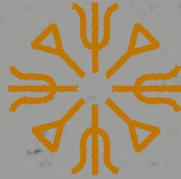
Served with honey and strawberries

**SELECTION OF ICE CREAMS** 4.50

(V) - VEGETARIAN

(GF) - GLUTEN FREE

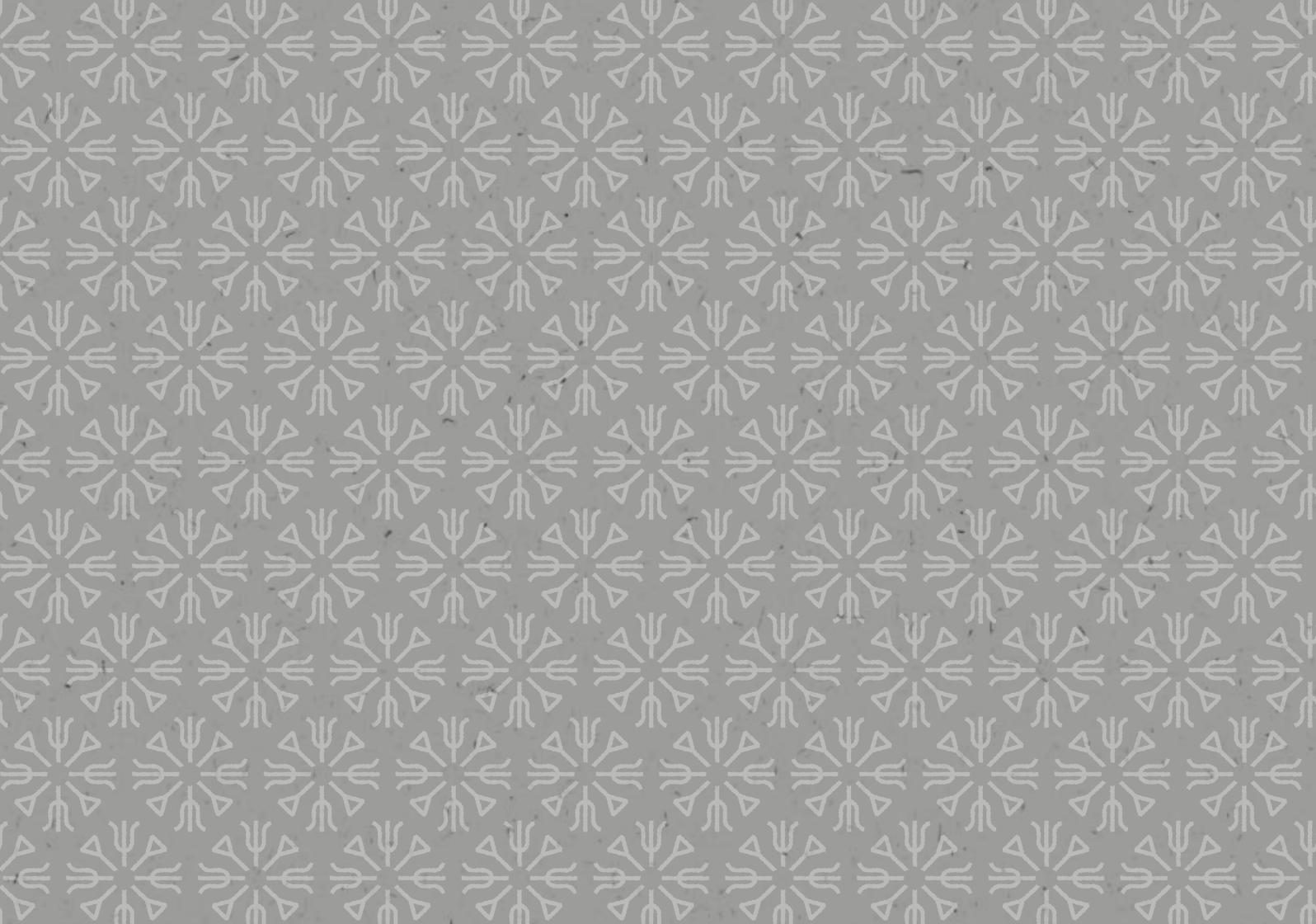
Please ask your server if you have any special dietary requirements at the time of order.



# CUZINA

BAR & EATERY

Drinks Menu



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COCKTAILS & MOCKTAILS

## SIGNATURE COCKTAILS

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### METAXA SOUR 7.00

Metaxa brandy, Amaretto, lemon juice, Agave syrup, egg white and thyme

### POMEGRANATE SKINOS 7.50

\*Mastiha liqueur, vodka, pomegranate juice, lemon juice and Agave syrup

### THE WALNUT OLD FASHIONED (n) 8.00

Bourbon, orange bitters and walnut syrup, garnished with half a sweet walnut (glyko karidaki)

### TASTE OF GREECE 7.00

\*Mastiha liqueur, honey, lemon juice, cointreau and greek yogurt

### NEGRONI 8.00

Gin, Vermouth, Campari, \*\*Zivania, garnished with orange peel

### GREEK COFFEE MARTINI 7.50

\*\*\*Greek Coffee, Jack Daniel's honey whiskey, Amaretto and Kahlua

### JASMINE CUP 7.50

Limoncello, luxardo maraschino, jasmine syrup, lemon juice, prosecco, garnished with edible flowers

### CRÈME DE FIG 8.00

Amaretto, Bacardi, Jack Daniel's honey whiskey, lemon juice, nutmeg and topped with meringue foam and dried fig

### ROSE ISLAND 8.00

Tequila, rose liqueur, rose cordial, lime wedges and topped with rose petals

### PEACH-IN 7.50

Gin, peach liqueur, lemon juice, sugar syrup and coriander seeds

## GIN COCKTAILS: THE PERFECT SERVE

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### THE PORTOBELLO ROAD 7.50

Portobello Road gin, grapefruit zest, juniper berries and Fever Tree light tonic

### CUZINA GIN & TONIC 7.50

Gin Mare, thyme, olives and Fever Tree Mediterranean tonic

### PINK GIN & TONIC 7.50

Bloom Gin, pink grapefruit slice, rosemary and Fever Tree Aromatic tonic

### STAR GIN & TONIC 7.50

Star of Bombay gin, fresh orange peel, cinnamon sticks and Fever Tree tonic

## MOCKTAILS

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### BLACK FOREST VIRGIN MOJITO 3.95

Berry puree, elderflower cordial, lime, mint and apple juice

### GINGER SUN 3.95

Orange, lime, honey, Angostura bitters and ginger beer to top

### SPICED ORANGE AND CRANBERRY 3.95

Spice mix, Orange juice, Cranberry juice and lemon juice

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\*Mastiha liqueur

Made from the resin of the unique Mastiha tree that has the singularity to grow only in the southern part of Chios Island in Greece.

\*\*Zivania

An authentic Cypriot spirit, produced on the island for centuries, distilled from carefully selected grape varieties. Characteristically clear and strong in taste, it is a unique and traditional aperitif.

\*\*\*Greek coffee

Made in a small coffee pot, normally copper or brass, with a uniquely long handle called a 'briki'. The difference to instant coffee is that you put all the ingredients in the pot and brew it all together.

(n)= drinks contain nuts



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WINES & CHAMPAGNES

## WHITE

175ML/250ML/BOTTLE

### ALMA DE VID BLANCO, FERNANDO CASTRO, 2015

3.95/5.95/15.95

Spain, Valdepeñas - (11% abv)

Lovely and light. Great on its own or a good match for salads, light dishes, white meats and cheeses

### THIASOS WHITE, 2013

4.10/6.10/17.50

Peloponnese, Greece - (13% abv)

A modern take on a Greek classic. This is an intriguing and delicately perfumed blend of the Roditis and Moschofilero grapes from the Peloponnese peninsula. A spicy, textural combination of refreshing acidity and weighty balance; a revelation

### RETSINA OF ATTICA

4.30/6.30/17.95

Greece, Kourtaki - (11.5% abv)

A classic dry white wine that has been made for at least 2,000 years, it is vividly gold in colour, with a dainty pine resin aroma and balanced palate

### PINOT GRIGIO DELLE VENEZIE IGT, VERITIERE, 2016

4.40/6.40/18.50

Italy, Veneto - (12% abv)

The Veritiere wines represent a new style of winemaking in the Veneto region, in which international appeal has been entwined with classic Italian character

### CHARDONNAY, CABLE CROSSING, 2015

4.50/6.50/18.90

Australia, South Australia - (12.5% abv)

Chardonnay thrives in the warm and sun-kissed Australian vineyards, delivering an unmistakably vibrant and fruit-driven style

### SAUVIGNON BLANC, DE GRAS, 2016

4.60/6.60/19.95

Chile, Colchagua Valley - (12% abv)

Lemon lime flavours are encouraged with a crisp structure that makes for dangerously easy and refreshing drinking. Drinks very well with seafood and will compliment salads perfectly

### APSROLITHI ROUVALIS, 2016

22.00

Greece, Rouvalis Winery (Aigialia) - (11.5% abv)

White wine with a very pleasant acidity and citrus fruits, perfect for little plates, souvlaki and seafood

### SAUVIGNON BLANC, FROST POCKET, 2016

23.00

New Zealand, Marlborough - (13% abv)

This is one of our best selling white wines, and with good reason - no doubt one of the best Marlborough Sauvignon Blanc's around. Perfectly paired with Calamari, Sea Bass and Octopus

### PETRIDIS, XYNISTERI, 2016

28.00

Cyprus, Kyperounda Winery (Troodos Mountains) - (11.5% abv)

Beautiful aromas of citrus and tropical fruits. A medium-bodied wine with balanced acidity and structure - a truly excellent wine

<b>RED</b>	175ML/250ML/BOTTLE	<b>CUMA ORGANIC MALBEC, EL ESTECO, 2016</b>	<b>23.00</b>
<hr/>			
<b>ALMA DE VID TINTO, FERNADO CASTRO, 2016</b>	<b>3.95/5.95/15.95</b>	Argentina, Salta - (13% abv) This wine is bursting with notes of plums, dates, nuts, vanilla and with hints of rosemary. The ripe, soft tannins, on the palate give structure to this flavoursome wine - perfect with meat of any kind "Malbec and Meat!"	
Spain, Valdepeñas - (12% abv) The nose is intense, full of black cherry and cassis. A very round, easy drinking wine packed with fruity flavours - perfect also by the glass			
<b>THIASOS RED, 2013</b>	<b>4.10/6.10/17.50</b>	<b>NAOUSSA BOUTARI RED, XINOMAVRO, 2014</b>	<b>24.00</b>
Peloponnese, Greece - (13% abv) A superb example of modern fruit-driven Greek winemaking; soft, moreish flavours of damson and dark plum enveloped in a medium-bodied coating of soft tannins		Greece, Naoussa Winery - (11.5% abv) Typical, classic wine of Naoussa, one of Greece's benchmark wines. Deep red in colour with an intense personality, it's perfect with red meats	
<b>BLACK SWAN, AGIORGITIKO, 2015</b>	<b>4.20/6.20/18.50</b>	<b>RIOJA CRIANZA, RAMÓN BILBAO, 2014</b>	<b>26.00</b>
Greece, Peloponnese - (12.5% abv) An intense, ruby colour with violet hints and a full-bodied aroma. A delicate, full palate, perfect with deli cold cuts and cheeses		Spain, Rioja - (13.5% abv) Medium intensity of aromas with fresh dark fruit, such as blackberries and blackcurrants. Ruby red with some signs of youthfulness in the form of violet hues. Great accompaniment to cheese dishes and a great variety of meats	
<b>MERLOT RESERVA, DE GRAS, 2016</b>	<b>4.95/6.95/19.95</b>	<b>HATZIMICHALIS CABERNET SAUVIGNON, 2009</b>	<b>29.00</b>
Chile, Colchagua Valley - (13.5% abv) Rich and intensely red in the glass, this Merlot is loaded with blackberry and plum fruit, shows a firm structure with good depth and soft tannins - a distinctly Chilean style		Greece - (13.5% abv) Fantastic, intense, sophisticated, and well-structured wine with rich and mouth-filling tannins, complex flavours and a persistent finish. Enjoy it with lamb, souvlaki and flavourful cheese	
<b>PINOT NOIR, LES MOUGEOTTES IGP PAYS D'OC, 2016</b>	<b>21.00</b>		
France, Languedoc - (13% abv) Loads of easy drinking fruity flavours with black cherries and raspberry aromas, this lovely medium-bodied red berry wine has a silky long finish			

## ROSÉ

175ML/250ML/BOTTLE

### WEST COAST SWING

#### WHITE ZINFANDEL, 2016

4.10/6.20/17.50

USA, California - (10.5% abv)

Full of ripe fruit aromas such as peaches, mango and melon; juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness

#### PINOT GRIGIO BLUSH, VIA NOVA 2016

4.50/6.70/19.00

Italy, Veneto - (12% abv)

This wine is light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. Very easy to drink, finishing clean and refreshing

## CHAMPAGNE & SPARKLING

GLASS/BOTTLE

### NV PROSECCO QUADRI, BOTTER

6.00/22.00

Italy, Veneto - (11% abv)

Lovely citrus and stone fruit aromas. On the palate it's crisp and refreshing with typical white peach and apricot flavours and hints of pear

### NV VEUVE CLICQUOT PONSARDIN, YELLOW LABEL BRUT

60.00

France, Champagne - (12% abv)

Classic champagne from the world famous Veuve Clicquot champagne house, perfect for celebration from a champagne you can trust to deliver quality

### NV VEUVE CLICQUOT, ROSÉ

75.00

France, Champagne - (12.5% abv)

On the nose the aroma displays fresh red fruits and biscuity notes of dried fruits and Viennese pastries. The palate is crisp, fruity and complex at the same time, with a long finish

### CUVÉE DOM PÉRIGNON, MOËT ET CHANDON, 2006

180.00

France, Champagne - (12.5% abv)

The ultimate expression of champagne from Moët et Chandon, the champagne is made from the best grapes and hand crafted and aged for an extended period of time

### MOSCATO D'ASTI DOCG, 2015

23.00

Castello del Poggio - (5.5% abv)

Moscato D'Asti, lightly sweet and naturally sparkling



BEER

## DRAUGHT BEER

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AMSTEL 2.10/4.20  
4.1% abv

KROMBACHER PILS BIER 2.40/4.80  
4.8% abv

JOHN SMITHS BITTER 1.90/3.80  
3.6% abv

GUINNESS 2.40/4.80  
4.1% abv

## SPECIALITY GREEK & CRAFT BEERS

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FIX HELLAS 3.95  
5% abv

KEO 3.95  
4.5% abv

SEPTEM MONDAY'S PILSNER 4.60  
5% abv

SEPTEM FRIDAY'S PALE ALE 4.80  
4.7% abv

SEPTEM 8TH DAY IPA 5.40  
7% abv

NISSOS ORGANIC ALL DAY LAGER 4.80  
5% abv

NISSOS PILSNER 4.60  
5% abv

## BOTTLED BEER

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CORONA 3.95  
4.6% abv

PERONI 3.95  
5.1% abv

BECKS BLUE 3.20  
0.05% abv

## CIDER

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REKORDERLIG CIDER 4.50

Apple  
Pear  
Strawberry and lime  
Wild berries



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SPIRITS

## **GIN**

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BOMBAY SAPPHIRE	3.50
TANQUERAY	3.60
HENDRICKS	3.70
GIN MARE	4.00
BLOOM GIN	4.00
PORTOBELLO ROAD	4.50
TANQUERAY N°10	4.50
THE STAR OF BOMBAY	4.50
SACRED GIN	4.50

## **VODKA**

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STOLINCHNAYA VODKA	3.50
STOLINCHNAYA VANILLA	3.75
STOLINCHNAYA RASPBERRY	3.75
GREY GOOSE	4.00
BELVEDERE	4.00
CRYSTAL HEAD	4.80

## **RUM**

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BACARDI SUPERIOR	3.50
BACARDI GOLD	3.50
HAVANA CLUB ESPECIAL	3.60
HAVANA CLUB 7	3.75
SAILOR JERRY	3.50
PUSSERS RUM	4.00
MOUNT GAY	3.70

## **WHISKEY**

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JAMESONS	3.50
JOHNNIE WALKER BLACK LABEL	3.70
MONKEY SHOULDER	3.70
THE GLENLIVET	4.50
GLENMORANGIE	4.50
GLENFIDDICH	4.00
NIKKA FROM THE BARREL	4.50

## **BOURBON**

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JACK DANIEL'S	3.60
JACK DANIEL'S HONEY	3.80
WILD TURKEY	3.60
MAKERS MARK	4.00
WOODFORD RESERVE	4.50

## **BRANDY AND COGNAC**

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HENNESSEY VS	3.70
COURVOISEIER	3.70
METAXA 5*	3.70
HENNESSEY XO	15.00



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SOFT DRINKS, COFFEE & TEA

## SOFT DRINKS

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STILL WATER	2.00/3.50
SPARKLING WATER	2.00/3.50
COKE/DIET COKE	2.20
FEVER TREE TONIC WATER	2.20
FEVER TREE SLIMLINE TONIC	2.20
ELDERFLOWER PRESSE	2.20
GINGER ALE	2.20
GINGER BEER	3.00
RED BULL	2.50
JUICES	2.00
Cranberry	
Apple	
Orange	
Pineapple	
FRESH HOMEMADE LEMONADE	3.00
Lemon	
Strawberry	
Raspberry	
Peach	

## COFFEE & HOT DRINKS

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CAPPUCCINO	2.20
LATTE	2.20
AMERICANO	2.00
ESPRESSO	1.80
DOUBLE ESPRESSO	2.80
MACCHIATO	2.00
MOCHA	2.50
GREEK BRIKI COFFEE	2.50
HOT CHOCOLATE	2.50
LIQUEUR COFFEE	4.50
<b>ICED DRINKS</b>	
ESPRESSO FREDDO	3.00
CAPPUCCINO FREDDO	3.20
LATTE FREDDO	3.20
CUZINA ICED FRAPPE	3.00

## TEA

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ENGLISH BREAKFAST TEA	2.00
EARL GREY	2.20
GREEN TEA	2.00
PEPPERMINT TEA	2.00

## HERBAL TEAS BY OREANTHI

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Quality herbs and flowers sourced from Greece and the Mediterranean region

DETOX TEA	2.50
Olive leaves, lime flowers and thyme	
LIGHT & LEAN TEA	2.50
Peppermint and fennel combined with Cretan Dittany, nettle and angelica	
RELAX TEA	2.50
Chamomile, lavender and passion flower combined with rose petals and scented geranium	



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